

yet is doing active service in the kitchen. These aprons may be long sleeved and high necked, or cut low and demi-sleeves, according to her needs and fancy.

The clever young woman who is doing her own work and who also likes to look pretty, dresses herself carefully for dinner and then puts on a big apron to prepare it.

A pretty model that a young bride had several aprons fashioned after is made kimona shape. These are of pink Chambray and loose enough to be slipped on and off in a jiffy. They are trimmed with embroidered bands and have a useful, if wee bit of a pocket.

Dress-up afternoon aprons are fashioned after many styles and of varied materials. Scrim, lawn, linen and organdy are used in their construction. They may be much trimmed and ruffled, according to the clever fingers manipulating them and the taste of the wearer.

Hand crochet lace and daisies done in cross-stitch is the work upon a cream colored scrim apron. The lace is insertion and is inside of the narrow hem and then edging finishes it.

The daisies are done in yellow; white and green and decorate the lower part of the apron and the straps that go over the shoulders.

A cunning closed pocket or bag in which to tuck a handkerchief is the feature of a white lawn apron. This has a lace insertion that is fancifully arranged in bow knots and outlines the apron.

A coquettish lawn, one which

would please the most fastidious of men, has three rows of lace around it and a kerchief shaped shoulder piece and collar. Pale blue satin bows decorate it.

—o—o— THREE WAYS TO COOK RICE

Southern Style Boiled Rice—

Wash $\frac{1}{2}$ cupful of rice in three waters, rubbing it well between the hands. Put it in a stewpan with 1 teaspoon of salt and $1\frac{1}{4}$ cups of boiling water. Place it where it will boil rapidly for 15 minutes, then set the pan back where the rice will cook slowly for an hour or more.

Rice With Parsley—Three-fourths of a cup of rice, 1 tablespoon of butter, $1\frac{1}{2}$ tablespoons of finely cut or chopped parsley. Cook rice until tender in about 3 quarts of boiling salted water—it takes about $\frac{1}{2}$ hour. Drain well in a sieve, return to kettle, and add butter and parsley. Mix with a fork. Put in warm place a few minutes to dry out. Serve as a vegetable.

Pepper Rice—One pound of rice washed in cold water thoroughly. Boil in 1 quart of water for 20 minutes. Add salt. Strain through sieve and let cold water run on it same as for vegetable. Fry four strips of bacon very crisp. Add chopped onion, 1 red pepper chopped fine, 6 large tomatoes, skinned and chopped fine; put all into pot with rice and let cook slowly 3 hours until it is all dry and each kernel of rice is red and can be separated with a fork.